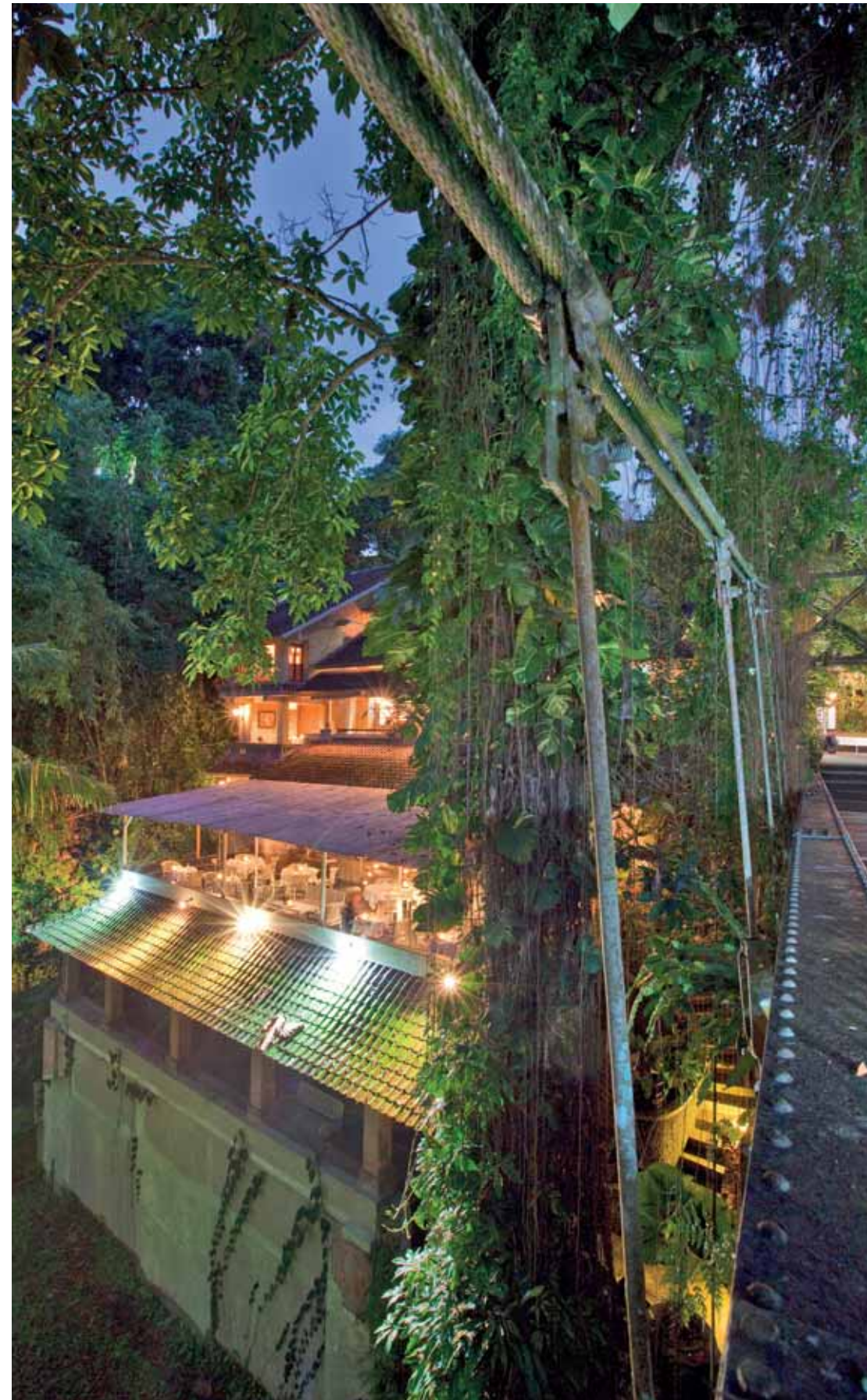


Bridges of Marvelous Cuisine

BRIDGES

CROSSING THE TJAMPUHAN BRIDGE, WITH ITS SECRET 'LOVER'S LANE' FOOT PATH FAR BENEATH, TAKES YOU DIRECTLY TO A RESTAURANT THAT WILL STEAL YOUR HEART. THAT IS IF THE WAY TO YOUR HEART IS PAST YOUR DISTINGUISHED PALATE! FINE DINING BECOMES SOMETHING SLIGHTLY MORE MARVELOUS THAN USUAL AT BRIDGES IN UBUD, BALI WITH WINE, CUISINE AND A VIEW OF A SPECTACULARLY BEAUTIFUL VALLEY.

STORY BY Dewald Haynes PHOTO BY Bagus Tri Laksono & Bridges Doc.



Anyone visiting Bridges will be blown away. The building has multiple levels and is perched atop a steep valley. From the main hall on the ground floor, two bridges that transport people and vehicles can be seen. One bridge was constructed during colonial times and is made of solid steel; the other was built much later...

The restaurant's sprawling multi-level architecture and dramatic location over the valley with the Wos River flowing beneath is evident of the courage that those who built it originally must have possessed. Prior to opening, the restaurant underwent a comprehensive nine-month renovation that saw the floors and ceilings receiving a complete face-lift. The foundation however was not touched - as it was still in good condition, even after 26 years. There was also a new structure added on the side of the main building to serve as a bar and wine shop. The wine shop offers more than 250 kinds of wines from countries such as France, Italy, Australia and Chile.

Next to the wine shop is a private dining room - the Sukawati. Painted red, this classically decorated private room was built as



THE BRIDGES OF MARVELOUS CUISINE CLOCKWISE FROM TOP

— The beautifully lit sign and entrance to the restaurant

— A dramatic advantage point from the bridge featuring the cascading leveled building that houses Bridges

— Fine dining starts with fine food presentation

— The predominately white interior

— Dining with a view of the valley

THE BRIDGES OF MARVELOUS CUISINE
CLOCKWISE FROM LEFT—
Delicious desserts—
Bridges has an extensive wine list on offer so enjoy a glass with friends—
Beautifully garnished dishes are presented to patrons—
The restaurant layout consists of various levels accessible via the small staircases—
There is also a wine cellar and shop on the premises**BRIDGES**

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**Project Data**

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Project Name
Bridges Restaurant
Location
Ubud, Bali
Gross Floor Area
250 sqm
Interior Design
Cok Ace (original building)
Main Contractor
Claude M. Chouinard (renovation)
Opening
December 2010

a tribute to the last king of Ubud, Tjokorda Gede Agung Sukawati. Below it is the main dining hall. To reach it, guests must pass through the floor where the orientation, main kitchen and service rooms are.

The main dining area employs an open design with a patio with a wooden deck in front. Shades of white dominate the interior through the pillars, ceiling and separators as well as the tables and chairs. Classic street lamp decorations add to the illusion of a bridge. The open-air design allows diners unobstructed views to the green valley and bridge outside.

The renovations increased the restaurant's already sprawling seven-story, split-level construction to accommodate 100 people at the same time. The design also provides another room on the lowermost level to accommodate even more diners. This extra floor space provides even better service to guests who cross the bridge to experience fine dining at its best.

Menu-wise, Bridges presents international flavors with Asian twists, such as pan-fried barramundi with coconut milk and young mango dressing and Thai-spiced chicken ballantine. Delicious food combined with a cozy environment and serene scenery make this restaurant a favorite of many who visit Ubud. 